

CRISTIANA ROMITO: biography

Cristiana Romito was born in Castel di Sangro, in Abruzzi, on August 29th, 1972. Passionate about languages, she attended a vocational high school for the tourist industry, then graduated from university, majoring in German and French and expecting to pursue a career as interpreter and translator. Little did she know that her brother Niko, in 2000, would ask for her support in taking over their dad's – Antonio's – restaurant: she flew over from Berlin and decided to give it a go... "temporarily". Life has a way with surprises, though, and she soon enough grew to love this new venture and its professional challenges. That's when Cristiana decided to get serious, studying hard as she worked. She completed a Gambero Rosso training course on hospitality and the restaurant business as well as qualifying as a sommelier with the Italian Association of Sommeliers. At the same time, she developed her own dining room philosophy.

Gradually fine-tuning her method as she gained further experience and vision, Cristiana has always highlighted perceptiveness and attention to the needs of both crew and customers, crafting a signature service that combines understated, relaxed luxury and natural yet impeccable elegance. Her dining room at Reale is a far cry from the starchy hierarchies of ranks and roles that are typical of the restaurant business: her dining room is fluid and flexible, horizontally organized so every element is interchangeable with the others and in charge of what's happening. Each team member is a cohesive part of the group because each respects the group's overall rules, while simultaneously being themselves and expressing their own, personal style.

Firmly convinced that hospitality stems from insight, and that the dining room is as much of a destination as the kitchen, Cristiana has been awarded numerous accolades: in 2012, the **Le Marchesine Prize** as “**Best Maître**” for *Identità Golose*, the international culinary web magazine; in 2018, *Le Soste* guidebook’s **Cantine Ferrari Prize** for “**Best Dining Room Hospitality**”.

In October 2019 in Saint-Jean-Cap-Ferrat, near Cannes, France, the prestigious **Les Grandes Tables Du Monde** association awarded Cristiana the crown jewel of all international recognitions – the **Mauviel 1830 Prize** for “**Best Dining Room Director**”.

General Manager of Casadonna and Maître d’Hôtel of Ristorante Reale, Cristiana has accumulated in-depth knowledge of Niko Romito’s cuisine over the years, masterminding these dual experiences so that they pair and complement her brother’s culinary vision. Their personal and professional affinity is such that their guests are left with a feeling of unique consistency, unity and harmony.

In the dining room, Cristiana is flanked by sommelier Giovanni Sinesi. She is also in charge of hospitality at Casadonna, where she coordinates a tight-knit team. Together, they are daily committed to transforming each of the guests’ sojourn in the onetime convent into a memorable experience – one that is both sensory and spiritual, partaking of a world of taste and beauty, nature and flavor, artistic sensitivity and silence.

Restaurant Reale distinctions

3 Michelin stars

Prize "European chef of the year" Madrid Fusion 2020 to Niko Romito

1 Michelin star at Il Ristorante Niko Romito – Bvlgari Hotel Shanghai

Prize "Best restaurant manager 2019" Les Grandes Tables du Monde to Cristiana Romito

51st position on The World's 50 Best Restaurants list 2019

36th position on The World's 50 Best Restaurants list 2018

5 Hats Espresso Guide 2018, 2019, 2020 and Special Prize Riso

Buono "Riso dell'Anno" to "Rice, potatoes and black pepper"

3 forks and 96/100 points Gambero Rosso Guide 2018, 2019, 2020

Best Italian score (Michelin/Espresso/Gambero Rosso

Guides) 5 Hats and "Dish of the year" 2017 (Espresso Guide)

43rd position on The World's 50 Best Restaurants list 2017

19,5 points and Performance of the Year 2015 (Espresso Guide)

2012 Cristiana Romito Best Maître (Identità Golose)

2012 Chef of the Year (Identità Golose)

2011 Lunch of the Year (Espresso Guide)